

# MAXFISH

## BRUNCH MENU

<b>Littleneck Clams*</b>	2 each
<b>Cherrystone Clams*</b>	2 each
<b>Colossal Shrimp Cocktail</b>	3.95
<b>Chilled Mussels</b> on the half shell	7 doz

<b>Shellfish Sampler*</b> (for two)	34
Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws	
<b>Hi-Rise of Seafood*</b> (for four)	62
<b>Skyscraper*</b> (for six – eight)	105

<b>Taylor Bay Scallops</b>	3 each
<b>Baltimore Style</b> Shrimp Cocktail 1/2 lb	12
<b>Asian Style Calamari Salad</b>	5
<b>Snow Crab Claws</b>	3 each

## SOUPS & SALADS

**New England Clam Chowder** 5 cup / 6 bowl  
*Loaded with clams and applewood smoked bacon*

**Soup of the Day** 5 cup / 6 bowl  
*Ask your server for details*

**Greek** 8 gf  
*Grape tomatoes, onion, feta, kalamata olives, cucumbers*

**Caesar Salad** 6 gf  
*Romaine hearts, garlic crouton, parmesan*

**Field Green** 6 gf  
*Hand gathered field greens, sherry vinaigrette*

## ENTRÉE SALADS

**Seasonal Chopped Salad** 10 gf  
*Asparagus, radish, peas, sunflower seeds, cranberries, gorgonzola cheese, creamy artichoke vinaigrette*

**Lobster Cobb Salad** 23 gf  
*Lobster, egg, avocado, bacon, gorgonzola, croutons, tomato*

**Seared Tuna Nicoise** 17 gf  
*Nicoise olives, haricot verts, hard cooked egg, potatoes, confit tomatoes, artichoke, white anchovies, caramelized onions*

**Beltane Farms Goat Cheese Salad** 11  
*Arugula, fresh garbanzo beans, Bulgar wheat, grape tomatoes, cucumber tahini*

## SIGNATURE BRUNCH ITEMS

**Shrimp and Grits** 12 gf  
*Poached eggs, grits, jalapenos, mushrooms, andouille*

**Brioche French Toast** 12  
*Strawberries, Vermont maple syrup, brown sugar bacon*

**Egg White Frittata** 13 gf  
*Baby artichoke, spring onion, goat cheese, pea shoot and radish salad*

**Corned Beef Hash & Eggs** 14 gf  
*Jalapeno hollandaise*

**Bacon and Asparagus Quiche** 15  
*Bacon, asparagus, mushrooms, leeks, manchego cheese*

**Biscuits and Gravy** 12  
*Buttermilk biscuits, sausage gravy, poached eggs, asparagus-gold potato hash*

## THE BENEDICTS

**Crab Cake** 15  
*Jumbo lump crab cake, asparagus-gold potato hash, hollandaise*

**Classic Eggs Benedict** 14  
*Buttermilk biscuit, Canadian bacon, asparagus-gold potato hash, hollandaise*

**Grilled Petit Filet Mignon Benedict \*** 16  
*English muffin, truffle creamed spinach, asparagus-gold potato hash, hollandaise*

## LUNCH ITEMS

**Open Faced Fried Chicken & Biscuit Sandwich** 11  
*Cheddar cheese, sausage gravy, housemade potato chips*

**Grilled Hanger Steak** 17  
*Black beans, Achiote rice, pickled vegetables, chimichurri*

**Fish & Chips** 15  
*French fries, coleslaw, tartar sauce*

**Max Classic Cheeseburger \*** 12  
*Vermont Cheddar, black pepper aioli, french fries*

**New England Lobster Roll** 20  
*Hot, cold or “Best of Both Worlds”, french fries, coleslaw*

## MARKET CATCH

*Simply choose any of our fresh fish over any of our salads, all fish can be prepared Gluten Free*

<b>Loch Duart Salmon</b> Scotland	17	<b>“Featured Fish of the Day”</b>	MP	<b>Sea Scallops *</b> Stonington, CT	17
<b>Monk Fish</b> Chatham, MA	17	<b>Atlantic Cod</b> Chatham, MA	16	<b>Shrimp</b> Gulf of Mexico	14
<b>Tuna *</b> South Pacific	17	<b>Lobster</b> Stonington, CT	MP	<b>Dover Sole</b> Holland	43

## SIDES

2 Eggs gf	4
Applewood Smoked Bacon gf	5
English Muffin	1.50

Potato-Leek Hash gf	5
Corn Beef Hash gf	6
Jumbo Lump Crab Cake	12

gf denotes gluten free items, some items marked gluten free can be modified to be gluten free with substitutions or removal of one ingredient  
Please be sure to let your server know you want Gluten Free to ensure you receive the correct preparation.

*Max Fish only uses canola oil that contains no trans fatty acids for all fried foods.*

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

*Executive Chef, David Sellers ~ Sous Chef Bob Peterson ~ Sous Chef Matt Brodeur*

THE BLOODY MARY BAR AT MAX FISH

\$8.95 per bloody mary ~or~  
\$11.95 unlimited trips (no sharing, must order entrée)

Featuring Russian Standard Vodka and two house infused vodka’s (Chili or Applewood Smoked Bacon)

Start with Max’s signature Bloody Mary mix and **Russian Standard** <sup>tm</sup> or one of our house infused vodka’s at our Bloody Mary bar. Our mixologist’s will assist you in creating a cocktail that is exactly how you want it. Then add a shucked oyster, clam or Baltimore style shrimp to top it off.

Clam Juice (Bloody Caesar)  
Beef Broth (Bloody Bull)  
Beer (Red Draw)

JUICE, BROTH & BEER  
GARNISH & HEAT

Selection of Spices	Pickled Haricot	Pickled Asparagus
Lemon	Hearts of Celery	Pepperoncini
Lime	Saffron Onions	Capers
Habanero Olives	Baby Carrot	Cucumber Wheels
White Anchovies	Spanish Queen Olives	Cornichon
Old Bay Rim	Pickled Vegetables	Cherry Tomatoes
Red Sea Salted Rim	Bell Pepper Strips	Assorted Hot Sauces
Radish	Roasted Garlic	Horseradish
Gorgonzola Olives	Romaine Hearts	Pepperoni Sticks
Dijon Mustard	Worcestershire	Boccancini Mozzarella

WINES BY THE GLASS

Sparkling White Wines

- Prosecco, Valdo, “Brut”, Valdobbiadene, Italy 8.00
- Cava “Brut”, Segura Viudas Aria, Sant Sadurni d’ Anoya, Spain 9.00
- Red Wines (Listed from lightest in body to more full bodied)
- Pinot Noir, Matua, Marlborough, New Zealand 9.00
- Garnacha, Zestos, Vinos de Madrid, Spain 7.00
- Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00
- Cabernet Sauvignon EOS, Paso Robles, California 8.00
- Cabernet Sauvignon Seven Falls, Washington 10.00
- Malbec, Killka, Mendoza, Argentina 9.00
- (Bordeaux Blend), Max Cuvee, Napa, CA 12.50

White Wines

- (Listed from lightest in body to more full bodied)
- Muscadet, Marquis de Goulaine, Loire, France 7.50
- Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00
- Sauvignon Blanc, Thierry Chardon, Touraine, France 11.00
- Pinot Grigio, Ca’ Donini, Delle Venezie, Italy 7.50
- Blanco Seleccio, Can Feixes, Huguet, Penedes, Spain 9.00
- Macon-Villages, Cave de Lugny, Burgundy, France 10.00
- Chardonnay Cypress, California 6.50
- Chardonnay, Talbott, (Logan Vineyard) CA 14.00

MID-DAY SPARKLERS

- Mimosa Fresh OJ, Prosecco 9
- Belle de Jour Brandy, Benedictine, grenadine, lemon, cava 9
- Dancing Scotsman Glenlivet, honey, lemon, cava 9
- Kir Royal Massenez de Dijon cassis, prosecco 9

MID-DAY COCKTAILS

- Bermuda Triangle 9
- Screwdriver 9
- Tequila Sunrise 9

DRAUGHT BEER

Brewtus Maximus	5.50
Guinness	6.00
Stella Artois	5.50
Blue Point Seasonal	6.50

Other Draught Beer Available. Ask you server  
What’s On Tap?

BOTTLED BEER

- Chimay (Trappist) Premiere Red 9.00
- Duvel “Belgian Golden Ale” 7.50
- Brewtus Maximus 4.75
- Budweiser 4.00
- Bud Light 4.00
- Coors Light 4.00
- Michelob Ultra 4.00
- Heineken 4.50
- Corona 5.00
- Sam Adams 4.50
- Blue Moon Belgian White 4.50
- Buckler (non-alcohol)
- TALL BOTTLES (BOMBERS)
- Brooklyn Local 750ml 18.00
- Franziskaner Hefe Weiss 16.9 oz 9.00
- Newcastle 16 oz. 8.00